

STARTERS & SALADS

[V] CREAMED MUSHROOM & WHITE BEAN SOUP 6.75
with winter truffles & welsh rarebit toast. *Pair with Viognier.*

[V] BAKED CRANBERRY, ONION & GOAT CHEESE TART 9.25
with brussels sprout coleslaw & toasted chestnuts.
Pair with Petit Chablis.

[VE] SPICY ROASTED RED PEPPER HUMMUS SML 7.95 LRG 12.50
with falafel bon-bons, charred broccoli & lime scented coconut yoghurt. *Pair with Vinho Verde.*

STICKY SPICY BBQ CHICKEN WINGS 7.25
with chilli & toasted peanuts. *Pair with Chardonnay.*

[GF] SEARED ORKNEY SCALLOPS & TIGER PRAWN 10.95 14.95
served in half shell with lemon & chorizo butter.
Pair with Picpoul de Pinet.

CHICKEN LIVER PATÉ [meat fruit] 8.95
coated with mandarin jelly served with brown toast & red onion chutney. *Pair with Pinot Grigio.*

MAIN DISHES

THE WOODMAN'S SHEPHERDS PIE 14.95
with buttered peas & gravy. *Pair with Pinot Noir.*

[VE, GF] WINTER SQUASH & CHESTNUT MEATLOAF 15.95
served with butter bean mash, roast pieces of squash, burnt cauliflower & vegan gravy. *Pair with Chateau Robin.*

THAI BAKED SEA BASS 17.95
marinated in sweet & spicy Thai curry paste, wrapped in a banana leaf served with black bean dressing, Nuoc Cham & coconut rice. *Pair with Petit Chablis.*

HARISSA SPICED LAMB CUTLETS 18.95
with pomegranate & chickpea couscous, grilled halloumi & chimichurri dressing. *Pair with Cabernet Sauvignon.*

FISH & CHIPS 13.95
with mushy peas & tartare sauce. *Pair with Picpoul de Pinet*

CHICKEN, LEEK & MUSHROOM PIE 14.25
made with light mustard & cheddar velouté topped with puff pastry served with buttered spinach. *Pair with Chardonnay.*

SUNDAY ROASTS

ROAST NORFOLK TURKEY BREAST & LEG 17.95
served with cranberry sauce. *Pair with Chardonnay.*

ROAST RIB OF BEEF 19.25
with creamed horseradish. *Pair with Rioja.*

ROAST LEG OF WELSH LAMB 18.25
with mint sauce. *Pair with Pinot Noir.*

ROAST BELLY OF GLOUCESTERSHIRE PORK 17.95
With apple sauce. *Pair with Vinho Verde.*

MIXED ROAST 18.95
Chef's choice of the above meat. *Pair with Montepulciano.*

VEGETARIAN OR VEGAN ROAST OF THE DAY 16.95
please ask on the day.

TO SHARE

THE WOODMAN'S FISH PIE 38.00
Smoked haddock, salmon, cod, halibut & smoked salmon pieces with a rich Dijon & cheese velouté, topped with parmesan puff pastry & served with minted buttered peas
[2-3 people] (please allow 25-30 minutes cook time).
Pair with Petit Chablis.

BAKED CAMEMBERT TO SHARE 15.25
served with grissini.

FROM THE GRILL

[GF] 8OZ RIB EYE *pair with Rioja.* 24.95

MISO BLACKENED SALMON SUPREME 14.95
200g boneless fillet. *Pair with Pinot Noir.*

[GF] CORNISH MIXED FISH 15.25
pair with Picpoul de Pinet.

All served with chips and mixed salad, with a choice of Bearnaise sauce or garlic butter

WOODMAN BURGERS

BEEF BURGER 13.95

CHICKEN BURGER 13.95

[V] CHEESY BEAN BURGER 12.95

[VE] SPICY BEAN & VEGAN CHEDDAR 11.95

SHRIMP BURGER 13.95
with spicy tartare

EXTRA TOPPINGS 2.25
CHEDDAR // BACON // GOAT'S CHEESE //
CRUSHED AVOCADO // MONTERAY JACK

DESSERTS

CHRISTMAS PUDDING 7.00
with brandy sauce.

APPLE & BLACKBERRY CRUMBLE 7.00
served with custard.

CHURROS 7.00
with warm Nutella sauce & toasted hazelnuts.

[GF, VE] VANILLA CHEESECAKE 7.00
with warm fruit compote.

STICKY TOFFEE PUDDING. 7.00
with honeycomb ice cream & toffee sauce.

MIXED BOWL OF ICE CREAM 4.95
3 scoops of any flavour.

ICE CREAM

strawberry // vanilla // chocolate // honeycomb

EACH SCOOP 1.95

OUR DISHES HAVE BEEN PAIRED WITH RECOMMENDED WINES.

SIDES

BUTTERED NEW POTATOES 4.25

ROASTED BRUSSELS SPROUTS 4.25

BAKED CAULIFLOWER CHEESE & PARMESAN 4.25

SWEET POTATO CHIPS 4.25

ONION RINGS 4.25

CHIPS 4.25

MIXED SALAD 4.25

APÉRITIFS

PROSECCO 5.50
Delicately fruity slightly aromatic bouquet. Well balanced & light body.

HUGO 10.00
Gin, Elderflower Liqueur, Cucumber, Lime, Mint & Prosecco. (*balloon*)

BARBADILLO PALE DRY FINO SHERRY [100ml] 6.85
Full Bodied & Perfect Balance. Hints of Nuts & Olives.

NEGRONI 9.50
Sacred Gin, Campari, Sweet Red Vermouth.

APEROL SPRITZ 9.00
Aperol, Prosecco, soda)

DOUBLE MARY 9.00
50ML Vodka, Tomato Juice, Worcester Sauce, Horseradish, Lemon Wheel, Celery Stick.

CLASSIC G&T 8.95
Sacred Gin, Fever Tree Tonic, Lemon Peel.

V – vegetarian // VE – vegan // GF – gluten free

Please inform us of any allergies and we will provide you with information or our full menu guide.

